

ANTIPASTI & SNACKS

Oysters \$6ea

Fried zucchini flowers \$18 (2pce)

pecorino, local honey

Our bread \$12

whipped ricotta, volcanic salt, olive oil

Our marinated olives \$12

Hand cut Salumi \$32

capocollo, prosciutto di San Daniele, fennel

sopressa, mortadella

Confit duck arancini \$18 (3pce)

w/ spiced orange aioli

Tuna tartare \$28

stracciatella, lemon, pistachio

Calamari fritto \$26

oregano, our garlic aioli

Burrata \$26

eggplant caponata, woodfired bread

Meatballs \$22 (4pce)

tomato sugo, scamorza bianca

Woodfired focaccia \$18

mozzarella, garlic, rosemary

Beef tartare \$28

truffled egg yolk, baby burrata, focaccia toast

Most of our antipasti can be served gluten free, a charge of \$1 where alternative ingredients are used.

Gluten Free Crackers +\$2

MAINS

Whole fish \$MP

white wine, butter, tomato, marjoram, capers, lemon

Barramundi Fillet \$42

w/ celeriac cream, kale, sunflower seeds

Sardinian braised goat leg \$44

polenta dumplings + pangrattato

Eggplant parmigiana \$36

tomato sugo, mozzarella, basil

Grass Fed MB4 + beef tallow potatoes + secret pepe sauce

300gm Scotch fillet \$66

750g Bistecca alla Fiorentina \$110

PASTA

Organic potato gnocchi \$38

oxtail ragu, salsa verde

Inked spaghetti \$44

Spanner crab, chili, garlic, lemon

Tagliatelle \$32

Ciao beef Bolognese

Penne \$36

pork ragu bianca, crispy sage, prosciutto crumble

Ricotta Gnocchi \$38

asparagus, goats curd, toasted almonds

Our pastas are all hand made in house. We also offer options for dietary sensitivities.

Vegan Tagliatelle +\$4

Gluten Free Tagliatelle +\$4, Gluten Free Gnocchi +\$6

CIAO CIELO

PIZZA

Woodfired Pizza 48 hours 12"

*Vegan options ***

Margherita \$28 **

tomato, mozzarella, basil, olive oil

Old Fave \$32

tomato, mozzarella, prosciutto, rocket

Spicy \$30

tomato, mozzarella, nduja, green onion

Mushroom \$32 **

mozzarella, mushrooms, truffle oil, pecorino

Pumpkin \$32 **

pumpkin cream, mozzarella, zucchini, goat

cheese, pine nuts, sage

Burrata \$35

burrata, bianca base, cherry tomato, prosciutto, basil

Big Boy \$30

tomato, mozzarella, felino salami, calabrese salami

Capricciosa \$32

tomato, mozzarella, ham, artichoke, olives, mushroom

OG Prawn \$32

tomato, zucchini, mozzarella, prawns, chilli, garlic, ricotta salata

Shhhhhh \$33

tomato, smoked scamorza, mozzarella, prosciutto, pineapple, rosemary

Mortadella \$33

mortadella, honey, stracciatella, pistachio, chilli

We offer our own hand stretched pizza using Italian gluten free flour + \$7

SIDES

Woodfired cauliflower \$15

currants, pine nuts, pancetta

Broccolini \$16

chilli, garlic, ricotta salata

Baby cos \$15

tarragon emulsion, pistachio, ricotta salata

Rocket Salad \$13

Reggiano parmesan, balsamic dressing

Shoestring fries \$14

COCKTAILS

Mulled Wine \$16 - served warm
Leonard Road Cabernet Merlot, spices, orange

Spiced Peach Pie \$24 - served warm
Hai Ten Mocochini, Starward Two Fold Whisky, Italicus, Apple, Lemon, Butter

Gin Martini \$26
Gallivanter Gin, Lillet blanc, grapefruit bitters, gigante olive verde

Vodka Martini \$26
Vansetter vodka, Cinzanno Blanco, orange bitters

Limoncello Martini \$24
Our Limoncello, Gallivanter Gin, lemon fresca

Marmalade Martini \$24
Boatrocker Marmalade Gin, Cinzano Bianco, orange bitters, orange twist

Tiramisu Martini \$24
Kahlua, Vansetter Vodka, Mozart Gold Chocolate liqueur, Cointreau, espresso, sugar

Cheeky Monkey \$25
Roku Gin, St Germain, cherry, lemon

Cielo Cello \$24
Our limoncello, Starward Two Fold Whisky, Nocello, honey, lemon

Branch & Vine \$24
Gallivanter Gin, Pavan muscat grape liqueur, hibiscus, lemon

Amaretto Sour \$24
Disaronno amaretto, lemon, bitters, cherry

Whisky Sour \$24
Starward Two-Fold whisky, Montenegro, lemon

Gingerbread Old Fashion \$24
Makers Mark, Averna, Gingerbread

Our Negroni \$24
Gallivanter Gin, 1775 Rosso, Montanaro Aperitivo, orange

Margarita Classic/Spicy \$24
el Jimador blanco, lime, sea salt, rocks

WINES BY THE GLASS

NV **Billecart-Salmon Le Reserve Champagne** Mareuil-sur-Ay, France \$30

2021 **Canti Prosecco DOC** Treviso, Italy \$16

2023 **Montevecchio Moscato Frizzante** Heathcote, VIC \$16

2024 **Triennes Rose** Provence, France \$17

2023 **Lawson's Dry Hill Sauvignon Blanc** Marlborough, NZ \$15

2024 **Gorgo Pinot Grigio DOC** Veneto, Italy \$16

2022 **Miss Zilm Riesling** Clare Valley, SA \$17

2020 **Rockcliffe Third Reef Chardonnay** Denmark, WA \$16

2024 **I Campi 'Campo Base' Soave DOC** Veneto, Italy \$20

2023 **Laroche Petit Chablis** Chablis, France \$27

2023 **Quartier Pinot Noir** Mornington Peninsula, VIC \$18

2023 **Tenute Rossetti Chianti DOCG** Tuscany, Italy \$16

2024 **Messapi Negroamaro IGP** Puglia, Italy \$16

2023 **Torzi Matthews 'Schist Rock' Shiraz** Barossa Valley, SA \$16

2023 **Cantina Tollo 'Nativo' Sangiovese** Abruzzo, Italy \$16

2022 **Menhir Salento 'Quota 29' Primitivo** Puglia, Italy \$16

SPRITZ

Aperol Spritz \$22
Aperol, DOC Prosecco, orange, soda

Limoncello Spritz \$22
Our Limoncello, Dutch Rules World Dry Gin, lemon, soda

Rosemary Spritz \$22
Gallivanter Gin, Hai Ten Rosemary, creme de cassis, lemon, lemonade

Passionfruit Spritz \$22
Vansetter Vodka, Hai Ten Passionfruit, lime, passionfruit puree

Watermelon Spritz \$22
Bacardi, watermelon, lime, lemonade

BREWS

By The Bottle \$12
Peroni 0.0%, Peroni 3.5%, Peroni Red 4.7%

By The Bottle \$13
Peroni Nastro Azzurro 5.0%, **Moretti Birra** 4.6%,
Menabrea Bionda 4.8%, **Carlton Draught** 4.6%,
Corona 4.5%, **Napoleone Apple Cider** 4.7%

Blackman's Ginger Beer 4.0% \$16

On tap \$12s / \$16p / \$30j
Pivot City Lager Geelong, Victoria
Torquay Extra Pale Ale Torquay, Victoria

NON-ALCOHOLIC

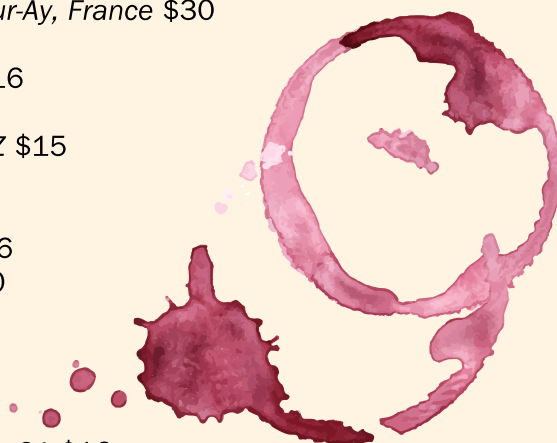
Peach Float \$15
soda, peach, lemon sorbet

Pash n Dash \$15
soda, passionfruit, lime, mint

Schweppes \$8
Pepsi, Pepsi Max, Lemonade, Ginger Ale, Tonic, Soda, Raspberry, Lemon Lime & Bitters

San Pellegrino Sparkling 1L \$10

Chinotto, Aranciata Rosso, Limonata, Aranciata \$8



Please note 10% surcharge applies on Sunday and 15% surcharge on Public Holidays.
The Management and Staff at Ciao Cielo wish to thank you for your patronage.
Card surcharge applies: Debit 1.42%, Credit 1.5%, Amex & International 2.00%